

S O L V E R O

Pinot Noir

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GARNET VALLEY, SUMMERLAND

TASTING NOTES

Dark cherry and floral aromas are revealed in this vibrant and expressive Pinot Noir. The rich fruit character is underscored with classic notes of earth and gravel. A touch of cola comes through on the palate with silky tannins framing the finish.

VINIFICATION

In the winery, each block and clone of Pinot Noir were treated independently with gentle destemming to achieve whole berries in the fermenters. The skin contact and temperature of each fermentation was carefully managed before pressing off the finished wine to age for 12 months in French Oak barrels (33% new). Fermenting and aging each clone separately, in small batches, is an important step in translating the layers of flavour and complexity from this delicate grape variety into the finished wine.

FOOD PAIRINGS

Herb-crusted pork tenderloin, cedar-plank salmon, duck confit, goat cheese and prociutto charcuterie.

CLONES Pommard, Swan, 115, 667, 777, 828, 943

YIELD 1 ton/acre

ALC 12.2% | **pH** 3.72 | **TA** 6.4g/L | **RS** 1.3g/L

PRODUCTION 450 cases | **SKU** 415565

